

The Alternative Press

Your Neighborhood News Online

1. **You are here**
2. [Red Knot at Galloping Hill](#)

Monday with Millicent



Red Knot at Galloping Hill

Millicent K. Brody

Monday, June 24, 2013 • 7:02am

Like

Send

9 people like this.

Traveling South on the Garden State Parkway, you're bound to notice a formidable building as you approach the exit to Kenilworth Boulevard. Situated handsomely in the newly constructed 46,000 sq. ft. clubhouse at Galloping Hill Golf Course, the 27-acre municipal course is known as "The Home of Public Golf in New Jersey". The project is a joint venture between Union County and KemperSports, one of the nation's leading golf course management companies, which began managing Galloping Hill in 2010.

Located on the ground floor of the stunning new Clubhouse, guests enter through portico flanked by multistory tapered flagstone pillars, a window wall, and a cantilevered cherry staircase. A true place to relax in Northern New Jersey, treat yourself to a visit. Select a lovely day, and arrive for lunch or dinner on the spacious outdoor patio. Along with spectacular views, you'll love the peaceful setting.

"By 8 a.m., you're not able to get a golf cart," said Executive Chef Ralph Romano, a New Jersey native who takes pride in pouring Triple-Distilled Vivereau, environmentally pure water, and chatting up his guests. A graduate of the French Culinary Institute, and 30 year culinary professional with global 5-star/5 diamond hotel, resort, and restaurant experience, including Four Seasons, Marriott properties in Mexico, Puerto Rico, London, and New York City. He served as opening Executive Chef at Barclays Center in Brooklyn.

As Food and Beverage Director, Richard Spaulding, managed prestigious venue such as Restaurant David Drake, (Rahway); opening Assistant GM at Natirar/90Acres in (Peapack); and most recently General Manager of the lovely Ursino in Union.

Red Knot featured luncheon dishes include: Fish Tacos, Grilled Pineapple Salsa, Chipolte Aioli, (\$12); Mac'n 3 Cheese, (\$9), Add mushrooms or Pulled Pork, (\$3); Schmalz Bratwurst, Potato Salad, Pretzel Bread, Mustard Relish, (\$10); Steak Sandwich, Beef Filet, Asiago Cheese, Caramelized Onions, Ciabatta, (\$14).

A selection of Red Knot Burgers and Hot Dogs, feature a special blend of Ground Steak served with French Fries and house-made ketchup. A 10 Oz. Burger with aged Gouda, smoked tomato, mushrooms and onions on a Brioche Bun, (\$12); a Red Knot Dog, Schmalz Beef Frank, Grainy Mustard, Corn Salsa, Pretzel Roll, (\$8).

A Prix Fixe Lunch Menu (\$22), includes a cup of Soup, or Green Salad and Choice of Cookie or Brownie. The menu includes: Grilled Skirt Steak with Crispy Potatoes, Roasted Tomato, Chimichurri Sauce; Branzino, Artichokes, Clams, Chorizo, Gnocchi, Tomato Garlic Broth; Wood Oven Salmon with Baby Beets, Crispy Potatoes, Swiss Chard and Beet Vinaigrette, and so much more.

Notable dinner dishes feature Tamarind Crusted Scallops, Soft Polenta, Prosciutto and Pea Shoots; Calamari Salad, Baby Arugula, Red Onion, Olives, Cucumber, Tomato, Lemon Oregano vinaigrette, and a Red Knot Salad, Pomegranate Glazed Duck Breast, Endive, Radicchio, Butternut Squash-Ginger Vinaigrette, (\$15).

Do leave room for Pastry Chef Cassandra Calstron's excellent desserts with Ice Cream, Sorbets, and Gelatos from Piece of Cake Creamery in Rahway. From the rich Brownie Sundae, with Vanilla Ice Cream, Chocolate Syrup and Whipped Cream, to Cassandra's Cream Cheese Cake with Fresh Berry Coulis, and Short Bread Crust, to Seasonal Strawberry Cobbler, Strawberry Rhubarb, Streusel, Buttermilk Ice Cream, and Sous Chef Brian's Beignets, a Trio of Chocolate Ganache Dunk, Caramel Sauce and Raspberry Pure, (all \$10).

Do take time for a visit to Red Knot. It's an entirely new experience, and one you will enjoy.

Location: Red Knot at Galloping Hill, 3 Golf Drive, Kenilworth

Call: 908.686.1556 (temporary phone number; please wait for a prompt for directions).

Hours: Open 7 days

www.gallopinghillgolfcourse.com

Breakfast: 7 to 11 a.m. Saturday and Sunday, only; Lunch: 11 a.m. to 3 p.m.

Dinner; 5 to 10 p.m. Monday to Thursday. 5 to 10 p.m. Friday and Saturday 5 to 11 p.m. 3 to 8 p.m. Sunday.

FYI: Open to the Public for lunch, dinner and drinks. No entrance fee. Wine Room seats 10. For use of Banquet Facilities, Contact: Jennifer Forshee: Director of Catering and Sales: 908.884.5657. Major credit cards accepted.